

Taste of Home

Holiday

50+

Stunning Recipes

FOR A FAMILY
FEAST



Thanksgiving



Gobble Up a Turkey Day Feast!



From the irresistible aroma of autumn delights simmering in the oven to the first bite of a freshly carved turkey, make your next Thanksgiving a celebration of family and food.

Taste of Home Holidays: Thanksgiving is your go-to source for crowd-pleasing recipes that shine at the dinner table and melt in your mouth. With six chapters of Thanksgiving classics and autumn-inspired favorites, there are countless reasons to be thankful at your next holiday get-together.

Gather the family for an unforgettable meal of festive fall recipes. When the main course is served, your golden glazed turkey is sure to be the center of attention. In addition, colorful salads, savory side dishes and decadent desserts create a memory-making menu.

When guests leave and the table is clean, turn to the bonus Turkey Day Leftovers chapter to transform any extras into tasty new entrees. You'll also discover a section of simmering soups and golden breads sure to chase the chills on crisp evenings throughout the year.

Best of all, every recipe is tested and approved by home cooks so you can be confident that these impressive appetizers, elegant entrees and delectable desserts are proven winners. With ***Taste of Home Holidays: Thanksgiving***, it's never been easier...or more delicious...to give thanks for those you love.



A TASTE OF HOME/READER'S DIGEST BOOK

© 2016 RDA Enthusiast Brands, LLC, 1610 N. 2nd St., Suite 102, Milwaukee WI 53212. All rights reserved. Taste of Home and Reader's Digest are registered trademarks of The Reader's Digest Association, Inc.

EDITORIAL

EDITOR-IN-CHIEF: Catherine Cassidy
CREATIVE DIRECTOR: Howard Greenberg
EDITORIAL OPERATIONS DIRECTOR:
Kerri Balliet

MANAGING EDITOR, PRINT & DIGITAL BOOKS:
Mark Hagen
ASSOCIATE CREATIVE DIRECTOR:
Edwin Robles Jr.

ASSOCIATE EDITOR: Molly Jasinski
ART DIRECTOR: Maggie Conners
LAYOUT DESIGNER: Courtney Lovetere
EDITORIAL PRODUCTION MANAGER:
Dena Ahlers
EDITORIAL PRODUCTION COORDINATOR:
Jill Banks
COPY CHIEF: Deb Warlaumont Mulvey
COPY EDITOR: Chris McLaughlin
CONTRIBUTING COPY EDITOR: Kristin Sutter
EDITORIAL INTERN: Michael Welch
BUSINESS ANALYST, CONTENT TOOLS:
Amanda Harmatys
CONTENT OPERATIONS ASSISTANT:
Shannon Stroud
EDITORIAL SERVICES ADMINISTRATOR:
Marie Brannon

FOOD EDITORS: Gina Nistico; James Schend;
Peggy Woodward, RD
RECIPE EDITORS: Mary King; Irene Yeh

TEST KITCHEN & FOOD STYLING MANAGER:
Sarah Thompson
TEST COOKS: Nicholas Iverson (lead),
Matthew Hass, Lauren Knoelke
FOOD STYLISTS: Kathryn Conrad (lead),
Leah Rekau, Shannon Roum
PREP COOKS: Bethany Van Jacobson (lead),
Megumi Garcia, Melissa Hansen
CULINARY TEAM ASSISTANT: Megan Behr

PHOTOGRAPHY DIRECTOR:
Stephanie Marchese
PHOTOGRAPHERS: Dan Roberts,
Jim Wieland
PHOTOGRAPHER/SET STYLIST:
Grace Natoli Sheldon
SET STYLISTS: Melissa Franco,
Stacey Genaw, Dee Dee Jacq
PHOTO STUDIO ASSISTANT:
Ester Robards

EDITORIAL BUSINESS MANAGER:
Kristy Martin
EDITORIAL BUSINESS ASSOCIATE:
Samantha Lea Stoeger

BUSINESS

VICE PRESIDENT, GROUP PUBLISHER:
Kirsten Marchioli
PUBLISHER: Donna Lindskog
**GENERAL MANAGER, TASTE OF HOME
COOKING SCHOOL:** Erin Puariea
**EXECUTIVE PRODUCER, TASTE OF HOME
ONLINE COOKING SCHOOL:** Karen Berner

THE READER'S DIGEST ASSOCIATION, INC.

PRESIDENT & CHIEF EXECUTIVE OFFICER:
Bonnie Kintzer
**CHIEF FINANCIAL OFFICER/CHIEF OPERATING
OFFICER:** Howard Halligan
CHIEF REVENUE OFFICER: Richard Sutton
CHIEF MARKETING OFFICER:
Leslie Dukker Doty
**SENIOR VICE PRESIDENT, GLOBAL HR
& COMMUNICATIONS:**
Phyllis E. Gebhardt, SPHR; SHRM-SCP
**VICE PRESIDENT, DIGITAL CONTENT &
AUDIENCE DEVELOPMENT:** Diane Dragan
VICE PRESIDENT, BRAND MARKETING:
Beth Gorry
**VICE PRESIDENT, FINANCIAL PLANNING &
ANALYSIS:** William Houston
PUBLISHING DIRECTOR, BOOKS:
Debra Polansky
**VICE PRESIDENT, CHIEF TECHNOLOGY
OFFICER:** Aneel Tejwaney
**VICE PRESIDENT, CONSUMER MARKETING
PLANNING:** Jim Woods

"Cooking, Caring & Sharing" is a registered trademark of RDA Enthusiast Brands, LLC.

For other Taste of Home books and products, visit us at tasteofhome.com.

For more Reader's Digest products and information, visit rd.com (in the United States) or rd.ca (in Canada).

INTERNATIONAL STANDARD BOOK NUMBERS:
978-1-61765-544-9 (ePub);
978-1-61765-545-6 (Adobe)

COVER PHOTOGRAPHER: Grace Natoli Sheldon
SET STYLIST: Melissa Franco
FOOD STYLIST: Kathryn Conrad

PICTURED ON COVER:
Creamy Turkey Gravy, Herbed Corn Saute, Spinach Gorgonzola Salad, Cheddar-Broccoli Casserole, Garden Herb Drop Biscuits, Sage-Roasted Turkey & Corn Bread Stuffing



Contents

Autumn Appetizers & Beverages

Thanksgiving Entrees

Bountiful Sides & Condiments

Fall Soups, Breads & Salads

Dazzling Desserts

BONUS: Turkey Day Leftovers



Autumn Appetizers & Beverages



Pumpkin Mousse Dip

I got this recipe from my daughter's Girl Scout leader. The fluffy pumpkin dip is delicious served with gingersnaps, apple slices or graham crackers.

—MARY SLATER BELPRE, OH

START TO FINISH: 10 MIN.

MAKES: 16 SERVINGS (¼ CUP EACH)

- 1 cup canned pumpkin**
- ½ cup confectioners' sugar**
- 1 package (3 ounces) cream cheese, softened**
- ½ teaspoon ground cinnamon**
- 1 carton (8 ounces) frozen whipped topping, thawed**
- Gingersnap cookies and/or pear slices**

In a large bowl, beat pumpkin, sugar, cream cheese and cinnamon until smooth. Fold in the whipped topping. Refrigerate until serving. Serve with gingersnaps and pear slices.





Warm Cranberry Spread

My family loves all the cranberry recipes I find, and this one is especially good made with the Door County cherries we purchase on our summer trips to Wisconsin.

—JENNIFER CHRISTENSON LITTLE CANADA, MN

START TO FINISH: 25 MIN. • **MAKES:** ABOUT 2¼ CUPS

- 1 package (8 ounces) cream cheese, softened**
- 1 package (4 ounces) crumbled feta cheese**
- ¾ cup whole-berry cranberry sauce**
- ½ cup slivered almonds, toasted**
- ½ cup sliced green onions**
- Assorted crackers**

Preheat oven to 350°. In a small bowl, mix cream cheese and feta cheese until blended. Spread into an ungreased 9-in. pie plate. Spread with cranberry sauce. Bake, uncovered, 15-20 minutes or until heated through. Top with almonds and green onions. Serve with crackers.

NOTE *To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes, or cook in a skillet over low heat until lightly browned, stirring occasionally.*

Chai Tea

A wonderful sweet and spicy aroma wafts from the slow cooker as this pleasantly flavored chai tea cooks.

—CRYSTAL JO BRUNS ILIFF, CO

PREP: 20 MIN. • **COOK:** 8 HOURS
MAKES: 12 SERVINGS (3 QUARTS)

3½ ounces fresh gingerroot, peeled and thinly sliced
25 whole cloves
15 cardamom pods, crushed
3 cinnamon sticks (3 inches)
3 whole peppercorns
3½ quarts water
8 individual black tea bags
1 can (14 ounces) sweetened condensed milk

1. Place the first five ingredients on a double thickness of cheesecloth. Gather corners of cloth to enclose seasonings; tie securely with string. Add spice bag and water to a 5- or 6-qt. slow cooker. Cook, covered, on low 8 hours.

2. Add tea bags; cover and steep 3-5 minutes. Discard tea bags and spice bag. Stir in milk; heat through. Serve warm.



Sugar-and-Spice Candied Nuts

Here's a wonderful snack to have on hand for entertaining, gift giving or just munching anytime. With a sweet-spicy coating, these crunchy mixed nuts are hard to resist.

—TONYA BURKHARD DAVIS, IL

START TO FINISH: 30 MIN. • **MAKES:** 2½ CUPS

- ¼ cup sugar
- 2 tablespoons light corn syrup
- 1 tablespoon butter
- ¾ teaspoon ground ginger
- ¾ teaspoon ground cinnamon
- ¾ teaspoon salt
- ¾ teaspoon ground nutmeg
- 2 cups mixed nuts

1. Preheat oven to 350°. Line a 15x10x1-in. baking pan with foil; grease foil. In a small saucepan, combine the first seven ingredients. Bring to a boil over medium heat, stirring constantly to dissolve sugar. Remove from heat. Add nuts; toss to coat. Spread into prepared pan.

2. Bake 12-15 minutes or until bubbly, stirring once. Immediately transfer to waxed paper; cool completely. Break into pieces. Store in an airtight container.

Cranberry-Brie Tartlets

My family hosts a holiday open house each year, and that's where these tartlets first made their appearance. They're easy to prepare, but they look like a gourmet treat.

—CINDY DAVIS BONITA SPRINGS, FL

PREP: 30 MIN. • **BAKE:** 10 MIN.
MAKES: 4 DOZEN

- 2 tubes (8 ounces each) refrigerated crescent rolls**
- 6 ounces Brie cheese, rind removed**
- 1 cup whole-berry cranberry sauce**
- ½ cup chopped pecans**

1. Preheat oven to 375°. Unroll one tube of crescent dough into one long rectangle; press perforations to seal. Cut into 24 pieces; lightly press each piece onto the bottom and up sides of an ungreased mini-muffin cup. Repeat with remaining crescent dough.

2. Place about 1 rounded teaspoon cheese in each cup; top with cranberry sauce and sprinkle with pecans. Bake 10-15 minutes or until golden brown. Serve warm.



✱
Buy prepared cinnamon sugar
in the spice aisle at your
grocery store, or combine
½ cup sugar with 1 tablespoon
ground cinnamon.



Mulled Red Cider

Red wine gives a rosy glow to this warming spiced cider. I love how its pleasing aroma never fails to draw people in.

—STEVE FOY KIRKWOOD, MO

START TO FINISH: 20 MIN. • **MAKES:** 7 SERVINGS (¾ CUP EACH)

Cinnamon sugar, optional
**1¾ cups apple cider or unsweetened
apple juice**
½ cup sugar
3 cinnamon sticks (3 inches)
4 whole cloves
1 bottle (750 milliliters) dry red wine

1. If desired, moisten the rims of seven mugs with water. Sprinkle cinnamon sugar on a plate; dip rims in cinnamon sugar. Set mugs aside.
2. In a large saucepan, combine the cider, sugar, cinnamon sticks and cloves. Cook and stir over medium heat until sugar is dissolved.

3. Add wine and heat through. Remove from the heat. Cover and steep for 10 minutes; strain. Serve in prepared mugs.

Spicy Pumpkin Fritters

Fall flavors shine in these little bites. Cut back on the chili powder and pepper flakes if you want a little less spice. You can also try using curry powder instead.

—TRISHA KRUSE EAGLE, ID

PREP: 10 MIN. • **COOK:** 5 MIN./BATCH
MAKES: ABOUT 3 DOZEN

- 1½ cups all-purpose flour
- 2 teaspoons baking powder
- 1¼ teaspoons salt
- ¾ teaspoon chili powder
- ½ teaspoon onion powder
- ¾ teaspoon crushed red pepper flakes
- 2 large eggs
- 1 can (15 ounces) solid-pack pumpkin
- ½ cup 2% milk
- 2 tablespoons butter, melted
- Oil for deep-fat frying
- Chipotle mayonnaise, optional

- 1.** In a large bowl, whisk the first six ingredients. In another bowl, whisk eggs, pumpkin, milk and melted butter until blended. Add to dry ingredients, stirring just until moistened.
- 2.** In an electric skillet or deep fryer, heat oil to 375°. Drop batter by tablespoonfuls, a few at a time, into hot oil. Fry 1½-2 minutes on each side or until golden brown. Drain on paper towels. Serve warm. If desired, serve with chipotle mayonnaise.



Apple, Pecan & Goat Cheese Pastries

Guests will think you spent hours in the kitchen preparing gourmet pastries. Only you will know that this recipe requires just 20 minutes of prep time and five ingredients!

—HEATHER FOKY HOWLAND, OH

PREP: 20 MIN. • **BAKE:** 15 MIN. • **MAKES:** 1½ DOZEN

- 1 large apple, peeled and finely chopped**
- 1 log (4 ounces) honey-flavored fresh goat cheese**
- ½ cup finely chopped pecans**
- 1 package (17.3 ounces) frozen puff pastry, thawed**
- ¼ teaspoon ground cinnamon**

1. Preheat oven to 400°. In a small bowl, mix apple, goat cheese and pecans.

2. Unfold pastry sheets. Cut each sheet into nine 3-in. squares; separate squares slightly. Place 4 teaspoons apple mixture in center of each square. Lightly brush edges of pastry with water. Bring together four corners of pastry over filling; pinch

corners and seams to seal. Sprinkle tops with cinnamon.

3. Place on greased baking sheets. Bake 15-18 minutes or until golden brown. Serve warm. Refrigerate leftovers.

Sweet Potato Crostini

For parties, I turn this sweet potato side dish into an appetizer by serving it on slices of a French baguette.

—STEVE WESTPHAL WIND LAKE, WI

START TO FINISH: 30 MIN.
MAKES: 2 DOZEN

24 slices French bread baguette
(¾ inch thick)

¼ cup butter, melted

2 tablespoons sugar

½ teaspoon ground cinnamon

TOPPING

2 cups mashed sweet potatoes

¼ cup chopped pecans

3 tablespoons packed brown sugar


2 tablespoons butter, melted

1¼ cups miniature marshmallows, halved

Minced fresh rosemary, optional

1. Place bread in a single layer on ungreased baking sheets; brush with butter. In a small bowl, mix sugar and cinnamon; sprinkle over tops. Bake at 400° for 2-3 minutes or until lightly browned.

2. Meanwhile, in another bowl, mix the sweet potatoes, pecans, brown sugar and butter. Spoon onto toasts; top with marshmallows, pressing lightly to adhere. Broil 3-4 in. from the heat for 1-2 minutes or until marshmallows are lightly browned. Sprinkle with rosemary if desired.

 Gently boil whole, scrubbed sweet potatoes in a large kettle, covered, for 30-45 minutes to get the best mashed results.



Thanksgiving Entrees



No-Fuss Herb-Roasted Turkey & Stuffing

I learned to bake turkey in a brown paper bag, but now I use an oven roasting bag to keep white meat moist.

—MARLA HYATT ST. PAUL, MN

PREP: 20 MIN. • **BAKE:** 2¼ HOURS + STANDING
MAKES: 12 SERVINGS (8 CUPS STUFFING)

- 1 turkey (12 to 14 pounds)
- ½ cup butter, softened
- 2 tablespoons salt
- 1 teaspoon ground sage
- ½ teaspoon dried rosemary, crushed
- ½ teaspoon pepper
- 1 tablespoon all-purpose flour
- 1 turkey-size oven roasting bag

STUFFING

- ½ cup butter, cubed
- 1 small onion, chopped
- 1 celery rib, thinly sliced
- 1 package (14 ounces) seasoned stuffing cubes
- 1 can (10½ ounces) condensed cream of chicken soup, undiluted
- 1 cup chicken broth
- 1 large egg, lightly beaten

1. Preheat oven to 350°. With fingers, carefully loosen skin from turkey breast; rub butter under the skin. In a small bowl, mix salt, sage, rosemary and pepper; rub over outside and inside of turkey. Tuck wings under turkey; tie drumsticks together.

2. Sprinkle flour into oven bag; shake to coat. Place in a shallow roasting pan; add turkey to bag, breast side up. Cut six ½-in. slits in top of bag; close with tie provided. Bake 2¼-2¾ hours or until a

thermometer inserted in thickest part of thigh reads 170°-175°.

3. Meanwhile, for stuffing, in a large skillet, heat butter over medium-high heat. Add onion and celery; cook and stir until tender. Transfer to a large bowl. Stir in stuffing cubes, soup, broth and egg. Transfer to a greased 11x7-in. baking dish.

4. Bake, covered, 30 minutes. Uncover; bake 10-15 minutes longer or until lightly browned.

5. Remove the turkey from bag to serving platter; tent with foil. Let stand 20 minutes before carving. Serve with stuffing.





Sage-Roasted Turkey & Corn Bread Stuffing

This is the best turkey stuffing you will ever eat, and I never have to worry about leftovers. People hurry for seconds during Thanksgiving get-togethers.

—BETTY FULKS ONIA, AR

PREP: 45 MIN. • **BAKE:** 3¾ HOURS + STANDING • **MAKES:** 16 SERVINGS (8 CUPS STUFFING)

- ½ cup butter, softened
- ½ cup finely chopped fresh sage
- ½ teaspoon pepper, divided
- 1 turkey (14 to 16 pounds)
- ¼ cup olive oil
- ½ teaspoon salt

STUFFING

- 2 tablespoons butter
- 2 large onions, chopped
- ½ teaspoon salt
- ½ teaspoon pepper
- 8 cups cubed corn bread
- 3 tablespoons thinly sliced fresh sage leaves
- 1 large egg
- ¼ cup chicken broth
- ¼ cup heavy whipping cream

1. Preheat oven to 325°. In a small bowl, mix butter, sage and ¼ teaspoon pepper. Place turkey on a rack in a shallow roasting pan, breast side up. With fingers, carefully loosen skin from turkey breast; rub butter mixture under the skin. Secure skin to underside of breast with toothpicks. Tuck wings under turkey; tie drumsticks together.
2. Brush turkey with oil; sprinkle with salt and remaining pepper. Roast, uncovered, 3¾-4¼ hours or until a thermometer inserted in thigh reads 180°. Baste occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

3. For stuffing, in a large skillet, heat butter over medium heat. Add onions, salt and pepper; cook 15-20 minutes or until onions are golden brown, stirring occasionally. Add corn bread and sage; toss to combine.
4. In a small bowl, whisk the egg, broth and cream; stir into stuffing mixture. Transfer to a greased 11x7-in. baking dish. Bake, covered, 45 minutes. Uncover and bake 10 minutes longer or until lightly browned and a thermometer reads 165°.
5. Remove turkey from oven; tent with foil. Let stand 20 minutes before carving. If desired, skim fat and thicken pan drippings for gravy. Serve with turkey and stuffing.

Sage-Pecan Butternut Squash Ravioli

I am in love with this ravioli recipe! The sauce is delicious with any pasta, but I like the wow factor of squash ravioli. The flavor is sweet, salty, nutty, buttery and savory all at the same time.

—BARB MILLER OAKDALE, MN

START TO FINISH: 25 MIN.
MAKES: 4 SERVINGS

- 1 package (18 ounces) frozen butternut squash ravioli or 2 packages (9 ounces each) refrigerated cheese ravioli**
- $\frac{3}{4}$ cup chopped pecans or walnuts**
- 3 tablespoons butter**
- $\frac{1}{4}$ cup packed brown sugar**
- $\frac{1}{2}$ teaspoon salt**
- $\frac{1}{4}$ teaspoon ground nutmeg**
- Dash cayenne pepper**
- $\frac{1}{4}$ cup heavy whipping cream**
- 2 tablespoons minced fresh sage or 2 teaspoons rubbed sage**
- Shaved or shredded Parmesan cheese**

- 1.** Cook ravioli according to package directions.
- 2.** Meanwhile, in a large dry skillet, toast pecans over medium-low heat 1-2 minutes or until lightly browned, stirring occasionally. Stir in butter until melted. Stir in brown sugar, salt, nutmeg and cayenne. Remove from heat; stir in cream and sage.
- 3.** Drain ravioli; add to skillet and toss to coat. Top with cheese.





Tangerine-Glazed Turkey

Your turkey will turn out golden brown every time if you follow this simple recipe. This technique always produces tender meat. No more dry turkey!

—JEANNE HORN DULUTH, MN

PREP: 30 MIN. • **BAKE:** 3¾ HOURS + STANDING • **MAKES:** 14 SERVINGS (4 CUPS GRAVY)

1 turkey (14 to 16 pounds)

½ cup butter, softened

½ cup butter, cubed

1 cup canola oil

2 cups tangerine juice

GRAVY

2 to 3 cups chicken broth

5 tablespoons all-purpose flour

1. Preheat oven to 325°. Remove giblets from turkey; cover and refrigerate for gravy. Pat turkey dry; place breast side up on a rack in a roasting pan. Rub softened butter over turkey.

2. In a large saucepan, melt cubed butter; stir in oil. Saturate a four-layered 17-in. square of cheesecloth in butter mixture; drape over turkey.

3. Add tangerine juice to remaining butter mixture. Bake turkey, uncovered, 3 hours; baste with tangerine juice mixture every 30 minutes, keeping cheesecloth moist at all times.

4. Remove and discard cheesecloth. Bake turkey 45 minutes to 1¼ hours longer or until a thermometer inserted in the thigh reads 170°-175°, basting occasionally with pan drippings. Cover

loosely with foil if turkey browns too quickly.

5. Remove turkey to a serving platter; cover and let stand 20 minutes before carving. Pour drippings and loosened brown bits into a measuring cup. Skim fat, reserving ⅓ cup. Add enough broth to remaining drippings to measure 4 cups.

6. For gravy, chop reserved giblets. In a large saucepan, saute giblets in reserved fat until browned. Stir in flour until blended; gradually stir in broth mixture. Bring to a boil; cook and stir 2 minutes or until thickened. Serve with turkey.

Company's Coming Turkey

My turkey recipe accomplishes every cook's wish: a bird that brings the flavor of seasonings and herbs in every bite. It's the perfect mouthwatering centerpiece for your celebration, and it's very easy to prepare.

—CAROLINE WAMELINK
CLEVELAND HEIGHTS, OH

PREP: 20 MIN. • **BAKE:** 3½ HOURS + STANDING
MAKES: 14 SERVINGS

- 8 tablespoons butter, softened, divided
- 3 garlic cloves, minced
- 1 tablespoon poultry seasoning
- 1 tablespoon minced fresh rosemary
- 1 tablespoon minced fresh thyme
- 1 turkey (14 to 16 pounds)
- ¾ teaspoon salt
- ¾ teaspoon pepper
- 3 large onions, quartered, divided
- 3 garlic cloves
- 2 fresh rosemary sprigs
- 2 fresh thyme sprigs
- 2 cans (14½ ounces each) chicken broth
- 3 cups white wine or additional chicken broth
- 3 celery ribs, cut into 2-inch pieces
- 3 medium carrots, cut into 2-inch pieces

1. In a small bowl, combine 5 tablespoons butter, minced garlic, poultry seasoning and minced rosemary and thyme. With fingers, carefully loosen skin from the turkey breast; rub butter mixture under the skin. Rub remaining butter over skin of turkey. Sprinkle salt and pepper over turkey and inside cavity.

2. Place two onions, garlic cloves and rosemary and thyme sprigs inside the cavity. Place turkey on a rack in a large shallow roasting pan. Pour broth and wine into pan. Add celery, carrots and remaining onion.



3. Bake, uncovered, at 325° for 3½-4 hours or until a thermometer reads 180°, basting occasionally. Cover loosely with foil if turkey browns too quickly.

Cover and let stand for 20 minutes before slicing. If desired, thicken pan drippings for gravy.



Porcini mushrooms give a wonderful, slightly nutty flavor to dishes.

Porcini Mac & Cheese

Inspired by a mushroom mac and cheese I had at a local restaurant, I went home and came up with this recipe. It's now one of my best. I added pumpkin ale for fall flavor, and it turned out even better!

—LAURA DAVIS CHINCOTEAGUE ISLAND, VA

PREP: 30 MIN. + STANDING • **BAKE:** 35 MIN. • **MAKES:** 6 SERVINGS

- 1 package (1 ounce) dried porcini mushrooms
- 1 cup boiling water
- 1 package (16 ounces) small pasta shells
- 6 tablespoons butter, cubed
- 1 cup chopped baby portobello mushrooms
- 1 shallot, finely chopped
- 1 garlic clove, minced
- 3 tablespoons all-purpose flour
- 2½ cups 2% milk
- ½ cup pumpkin or amber ale
- 2 cups (8 ounces) shredded sharp white cheddar cheese
- 1 cup (4 ounces) shredded fontina cheese

- 1 teaspoon salt
- 1 cup soft bread crumbs

1. Preheat oven to 350°. In a small bowl, combine dried mushrooms and boiling water; let stand 15-20 minutes or until mushrooms are softened. Remove with a slotted spoon; rinse and finely chop. Discard liquid. Cook pasta according to package directions for al dente.

2. Meanwhile, in a Dutch oven, heat butter over medium-high heat. Add portobello mushrooms and shallot; cook and stir 2-3 minutes or until tender. Add garlic; cook 1 minute longer. Stir in flour until blended; gradually stir in milk and beer. Bring to a boil, stirring constantly;

cook and stir 3-4 minutes or until slightly thickened. Stir in the cheeses, salt and reserved mushrooms.

3. Drain pasta; add to mushroom mixture and toss to combine. Transfer to a greased 13x9-in. baking dish. Top with bread crumbs. Bake, uncovered, 35-40 minutes or until golden brown.

NOTE To make soft bread crumbs, tear bread into pieces and place in a food processor or blender. Cover and pulse until crumbs form. One slice of bread yields 1½-¾ cup crumbs.

Roast Pork Loin with Rosemary Applesauce

I first introduced this tender pork loin at a family get-together on my husband's birthday. The pork is so comforting with the homemade rosemary applesauce.

—ANGELA LEMOINE HOWELL, NJ

PREP: 15 MIN. + MARINATING • **BAKE:** 55 MIN. + STANDING • **MAKES:** 8 SERVINGS (3 CUPS APPLESAUCE)



- $\frac{1}{4}$ cup olive oil
- 2 tablespoons salt
- 4 teaspoons garlic powder
- 4 teaspoons minced fresh rosemary or $1\frac{1}{2}$ teaspoons dried rosemary, crushed
- 2 teaspoons pepper
- 1 boneless pork loin roast (2 to 3 pounds), halved

APPLESAUCE

- $\frac{1}{4}$ cup butter, cubed
- 6 medium Golden Delicious apples, peeled and chopped (about 5 cups)
- 1 to 2 teaspoons ground cinnamon
- 2 teaspoons brown sugar
- $1\frac{1}{2}$ teaspoons minced fresh rosemary or $\frac{1}{2}$ teaspoon dried rosemary, crushed
- $\frac{1}{2}$ teaspoon salt
- 1 cup water

- 1.** In a large resealable plastic bag, combine the first five ingredients. Add the pork; seal bag and turn to coat. Refrigerate 8 hours or overnight.
- 2.** Preheat oven to 350°. Place pork roast on a rack in a shallow roasting pan, fat side up. Roast 55-65 minutes or until a thermometer reads 145°.
- 3.** Meanwhile, in a large skillet, heat butter over medium heat. Add apples, cinnamon, brown sugar, rosemary and salt; cook 8-10 minutes or until apples are tender, stirring occasionally.
- 4.** Stir in water; bring to a boil. Reduce heat; simmer, uncovered, 10 minutes or until apples are very soft. Remove from heat; mash apples to desired consistency.
- 5.** Remove roast from oven; tent with foil. Let stand 10 minutes before slicing. Serve with warm applesauce.



Turkey Puffs with Cranberry Cabernet Sauce

Caramelized onions and mushrooms complement turkey in this recipe, while the sweet cranberry sauce balances the rich pastry and cream cheese. It's a new way to enjoy a Thanksgiving dinner!

—SUZANNE CLARK PHOENIX, AZ

PREP: 40 MIN. • **BAKE:** 20 MIN • **MAKES:** 4 SERVINGS

- 1 cup chicken broth
- 1 cup dried wild mushrooms
- 1 medium onion, thinly sliced
- 2 tablespoons butter
- 1 teaspoon minced fresh tarragon or
¼ teaspoon dried tarragon
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 package (17.3 ounces) frozen puff
pastry, thawed
- 8 ounces thinly sliced cooked turkey
- ½ cup spreadable chive and onion
cream cheese
- 1 large egg, beaten

SAUCE

- 1 cup chicken broth
- 1 cup dry red wine or additional chicken
broth

- ½ cup balsamic vinegar
- ½ cup jellied cranberry sauce

1. In a small saucepan, combine broth and mushrooms; bring to a boil. Remove from the heat; let stand for 15-20 minutes or until mushrooms are softened. Using a slotted spoon, remove mushrooms; coarsely chop. Strain remaining broth through a fine mesh strainer. Set aside mushrooms and broth.

2. In a skillet, saute onion in butter until softened. Reduce heat to medium-low; cook, stirring occasionally, for 10 minutes or until golden brown. Add the tarragon, salt, pepper and reserved mushrooms and broth. Bring to a boil; cook over medium heat until liquid is evaporated.

3. On a lightly floured surface, unfold the puff pastry. Roll each sheet into a 12x10-in. rectangle; cut each into two pieces. Transfer to a greased baking sheet. Spoon the mushroom mixture onto each pastry; top with turkey and cream cheese.

4. Lightly brush pastry edges with water. Bring long sides over filling, pinching seams and ends to seal. Turn pastries seam side down. Cut small slits into pastry. Brush tops with egg. Bake at 400° for 20-25 minutes or until golden brown.

5. Meanwhile, in a small saucepan, combine the broth, wine and vinegar. Bring to a boil; cook until liquid is reduced by half. Stir in cranberry sauce until melted. Serve with pastries.

Make-Ahead Turkey and Gravy

This do-ahead turkey is cooked, sliced and ready to serve when you are. It's also great for bringing along to a potluck.

—MARIE PARKER MILWAUKEE, WI

PREP: 4¼ HOURS + FREEZING • **BAKE:** 50 MIN.
MAKES: 16 SERVINGS (2½ CUPS GRAVY)

TURKEY

- 1 turkey (14 to 16 pounds)
- 2 teaspoons poultry seasoning
- 1 teaspoon pepper
- 3 cups reduced-sodium chicken broth
- ½ cup minced fresh parsley
- ¼ cup lemon juice
- 1 tablespoon minced fresh thyme or
1 teaspoon dried thyme
- 1 tablespoon minced fresh rosemary or
1 teaspoon dried rosemary, crushed
- 2 teaspoons grated lemon peel
- 2 garlic cloves, minced

FOR SERVING

- 1½ cups reduced-sodium chicken broth
- 1 tablespoon butter
- 1 tablespoon all-purpose flour

1. Preheat oven to 325°. Sprinkle turkey with poultry seasoning and pepper. Tuck wings under turkey; tie drumsticks together. Place on a rack in a shallow roasting pan, breast side up.

2. Roast, uncovered, 30 minutes. In a 4-cup measuring cup, mix remaining turkey ingredients; carefully pour over turkey. Roast, uncovered, 3-3½ hours longer or until a thermometer inserted in thigh reads 180°, basting occasionally with broth mixture. Cover loosely with foil if turkey browns too quickly.

3. Remove turkey from pan; let stand at least 20 minutes before carving. Skim fat from cooking juices.

4. Carve turkey; place in shallow freezer containers. Pour strained juices over



turkey; cool completely. Freeze, covered, up to 3 months.

5. To serve: Partially thaw turkey in refrigerator overnight. Preheat oven to 350°. Transfer turkey and cooking juices to a baking dish; pour broth over turkey. Bake, covered, 50-60 minutes or until a thermometer reads 165°.

6. Remove turkey from baking dish, reserving cooking liquid; keep warm. In a

small saucepan, melt butter; stir in the flour until smooth. Gradually whisk in reserved cooking liquid. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Serve with turkey.

NOTE It is best not to use a prebasted turkey for this recipe.

Bountiful Sides & Condiments



Herbed Corn Sauté

This recipe always makes an appearance at our holiday celebrations, especially because it's easy to double. Fresh herbs really dress up the corn.


—PAT DAZIS CHARLOTTE, NC

START TO FINISH: 20 MIN.

MAKES: 4 SERVINGS

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 package (16 ounces) frozen corn, thawed
- 2 large sweet red peppers, chopped
- 2 tablespoons minced fresh chives
- 1 teaspoon minced fresh sage or
¼ teaspoon dried sage leaves
- 1 teaspoon minced fresh thyme or
½ teaspoon dried thyme
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 garlic cloves, minced

In a large skillet, heat butter and oil over medium-high heat. Add corn, peppers, herbs, salt and pepper; cook and stir until peppers are crisp-tender. Add garlic; cook 1 minute longer.

 Find the Spinach Gorgonzola Salad in the Fall Soups, Breads & Salads chapter.





Fresh Ginger Cranberry Relish

The reputation of this tasty relish goes way beyond your Thanksgiving dinner plate. It's great with poultry and pork and will even perk up a ho-hum deli sandwich on the fly.

—MELODE WEINER PLYMOUTH, CA

PREP: 15 MIN. + CHILLING • **MAKES:** 5 CUPS

- 1 large navel orange**
- 1 medium lemon**
- 2 packages (12 ounces each) fresh or frozen cranberries, thawed**
- 1 cup sugar**

½ to ½ cup coarsely chopped fresh gingerroot

Cut unpeeled orange and lemon into wedges; remove any seeds. Transfer

orange and lemon to a food processor; add remaining ingredients. Pulse until chopped. Transfer to a bowl; refrigerate, covered, overnight.

Green Beans with Yellow-Pepper Butter

Colorful, crunchy and buttery, these beans come together quickly and will be a hit at your table. For variety, sprinkle toasted pine nuts over the top just before serving.

—JUDIE WHITE FLORIEN, LA

START TO FINISH: 30 MIN.
MAKES: 12 SERVINGS

- 3 medium sweet yellow peppers, divided**
- 2 tablespoons plus ½ cup butter, softened, divided**
- ½ cup pine nuts**
- 1 to 2 tablespoons lemon juice**
- ½ teaspoon salt**
- ¼ teaspoon pepper**
- 2½ pounds fresh green beans**

1. Finely chop 1½ yellow peppers. In a large skillet, heat 2 tablespoons butter over medium-high heat. Add chopped peppers; cook and stir until tender.

2. Place pine nuts, lemon juice, salt, pepper and remaining butter in a food processor; process until blended. Add cooked peppers; process to blend.

3. Place beans in a Dutch oven and cover with water. Cut remaining 1½ peppers into thin strips; add to beans. Bring to a boil. Cook, covered, 5-7 minutes or until vegetables are crisp-tender; drain well and return to pot. Add butter mixture and toss to coat.



Butternut Squash & Potato Mash

Some people like squash, some people like potatoes. Mash the two together, and you've got true food love! This is also a sneaky way to get kids to eat veggies.

—JASMINE ROSE CRYSTAL LAKE, IL

PREP: 25 MIN. • **COOK:** 20 MIN. • **MAKES:** 10 SERVINGS (¾ CUP EACH)

8 cups cubed peeled butternut squash
(about 4 pounds)
4 cups cubed peeled potatoes (about
4 medium)
16 garlic cloves, peeled
2 tablespoons sesame seeds
1 teaspoon ground cumin
**1 cup (4 ounces) shredded Colby-
Monterey Jack cheese**

2 tablespoons butter
1½ teaspoons salt
½ teaspoon pepper

1. Place squash, potatoes and garlic in a Dutch oven; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 10-15 minutes or until tender.

2. Meanwhile, in a dry small skillet, toast sesame seeds and cumin over medium-low heat 3-4 minutes or until aromatic, stirring frequently. Remove from heat.

3. Drain the squash mixture. Mash vegetables, adding cheese, butter, salt and pepper. Sprinkle with sesame seed mixture.

Herb Roasted Root Vegetables

Roasting vegetables brings out their natural sweetness in this easy and tasty side. It's the perfect dish for a special dinner because it looks beautiful with any entree.

—DEIRDRE COX KANSAS CITY, MO

PREP: 30 MIN. • **BAKE:** 20 MIN.
MAKES: 10 SERVINGS

- 1 large potato, peeled and cut into 1-inch cubes
- 1 medium sweet potato, peeled and cut into 1-inch cubes
- 2 medium carrots, halved lengthwise and cut into 2-inch pieces
- 1 medium parsnip, peeled, halved lengthwise and cut into 2-inch pieces
- 1 small turnip, peeled and cut into 1-inch cubes
- ½ pound kohlrabi, peeled and cut into 1-inch cubes
- 6 large shallots, halved
- 3 tablespoons olive oil
- 2 teaspoons coarsely ground pepper
- 1 teaspoon salt
- 6 fresh thyme sprigs
- 6 fresh rosemary sprigs

1. Preheat oven to 425°. Place first seven ingredients in a Dutch oven and cover with water. Bring to a boil. Cover and cook for 6-8 minutes or until crisp-tender; drain.

2. Transfer vegetables to a large bowl. Combine oil, pepper and salt; drizzle over vegetables and toss to coat. Divide mixture between two greased 15x10x1-in. baking pans; arrange herb sprigs over vegetables.

3. Bake, uncovered, 20-25 minutes or until tender, stirring occasionally.





Creamy Turkey Gravy

You'll never reach for store-bought gravy again after you make this.
It's so simple, but the flavor is delightful!

—PHYLLIS SCHMALZ KANSAS CITY, KS

START TO FINISH: 15 MIN. • MAKES: 2½ CUPS

2 tablespoons cornstarch
2 tablespoons turkey drippings
¼ teaspoon salt
¼ teaspoon pepper

2 cups chicken broth
¾ cup whole milk

In a small saucepan, mix cornstarch, drippings, salt and pepper until smooth.

Gradually whisk in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened.

Cranberry-Walnut Brussels Sprouts

Even picky eaters will become Brussels sprouts enthusiasts after trying this recipe. You can also add garlic and dried fruits for extra flavor.

—JENNIFER ARMELLINO

LAKE OSWEGO, OR

START TO FINISH: 20 MIN.
MAKES: 4 SERVINGS

- ¼ cup olive oil**
- 1 pound fresh Brussels sprouts, trimmed and halved lengthwise**
- ½ cup dried cranberries**
- 2 tablespoons water**
- ½ cup chopped walnuts**
- 2 tablespoons balsamic vinegar**

1. In a large skillet, heat oil over medium heat. Place Brussels sprouts in pan, cut side down; cook 4-5 minutes or until bottoms are browned.

2. Add cranberries and water; cook, covered, 1-2 minutes or until Brussels sprouts are crisp-tender. Stir in walnuts; cook and stir until water is evaporated. Stir in vinegar.





Cheddar-Broccoli Casserole

I've added my own twists to this casserole over the years, such as using sharp cheddar cheese, cheese crackers and Parmesan. My family and friends can't seem to get enough of it!

—JAMES G. PELLERIN BRADENTON, FL

PREP: 30 MIN. • **BAKE:** 45 MIN. • **MAKES:** 12 SERVINGS

- 3½ cups half-and-half cream, divided**
- 2 tablespoons butter**
- ½ teaspoon garlic powder**
- ½ teaspoon salt**
- ½ teaspoon pepper**
- 3 tablespoons cornstarch**
- 1 package (8 ounces) cream cheese, softened**
- 2 bunches broccoli, cut into florets (about 9 cups)**
- 2 cups (8 ounces) shredded cheddar cheese**

TOPPING

- 1 cup crushed cheese crackers**
 - ¼ cup shredded Parmesan cheese**
 - ¼ cup butter, melted**
- 1.** Preheat oven to 350°. In a large saucepan, combine 3 cups cream, butter and seasonings; bring to a boil. Mix cornstarch and remaining cream until smooth; gradually stir into cream mixture. Return to a boil, stirring constantly; cook and stir 2 minutes or

until thickened. Stir in cream cheese until melted. Stir in broccoli.

2. Transfer to a greased 2½-qt. baking dish. Sprinkle with cheddar cheese. Bake, covered, 30 minutes.

3. In a small bowl, mix the topping ingredients; sprinkle over casserole. Bake, uncovered, 15-20 minutes longer or until broccoli is tender and topping is lightly browned.

Loaded Smashed Potatoes

If mashed potatoes are a must at your family's Thanksgiving, then why not go all out with the works? I love garlic, onions and bacon—this dish has all three!

—KATHY HARDING RICHMOND, MO

PREP: 40 MIN. • **BAKE:** 10 MIN.
MAKES: 15 SERVINGS

- 2 whole garlic bulbs
- 1 tablespoon canola oil
- 8 bacon strips
- 3 green onions, chopped
- 4 pounds small red potatoes
- 1 container (16 ounces) sour cream
- 1½ cups (6 ounces) shredded cheddar cheese, divided
- ½ cup butter, softened
- ½ cup 2% milk
- ½ teaspoon salt
- ½ teaspoon pepper
- Minced chives, optional

1. Remove papery outer skin from garlic (do not peel or separate cloves). Cut tops off garlic bulbs. Brush with oil. Wrap each bulb in heavy-duty foil.
2. Bake at 425° for 30-35 minutes or until softened. Cool for 10 minutes.
3. Meanwhile, in a large skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. In the same skillet, cook onions in reserved drippings for 2 minutes or until tender; set aside. Crumble bacon.
4. Place the potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain and transfer to a large bowl.
5. Mash potatoes. Squeeze softened garlic over top. Stir in the bacon, onions with drippings, sour cream, 1 cup cheese,

butter, milk, salt and pepper; combine. Spoon mixture into a greased 13x9-in. baking dish; top with remaining cheese.

6. Bake, uncovered, at 350° for 10-15 minutes or until cheese is melted. Garnish with chives if desired.



Fall Soups, Breads & Salads



Crusty Homemade Bread

Watch your family come flocking for a fresh slice of this bread. Love it plain, or stir in a few favorites like cheese, garlic, herbs or dried fruits.

—MEGUMI GARCIA MILWAUKEE, WI

PREP: 20 MIN. + RISING
BAKE: 50 MIN. + COOLING
MAKES: 1 LOAF (16 SLICES)

- 1½ teaspoons active dry yeast
- 1½ cups water (70° to 75°)
- 3½ cups plus 1 tablespoon all-purpose flour, divided
- 2 teaspoons salt
- 1 tablespoon cornmeal or additional flour

1. In a small bowl, dissolve yeast in water. In a large bowl, mix 3½ cups flour and salt. Using a rubber spatula, stir in yeast mixture to form a soft, sticky dough. Do not knead. Cover with plastic wrap; let rise at room temperature 1 hour.

2. Punch down dough. Turn onto a lightly floured surface; pat into a 9-in. square. Fold square into thirds, forming a 9x3-in. rectangle. Fold rectangle into thirds, forming a 3-in. square. Turn dough over; place in a greased bowl. Cover with plastic wrap; let rise at room temperature until almost doubled, about 1 hour.

3. Punch down dough and repeat the folding process. Return dough to bowl; refrigerate, covered, overnight.

4. Dust bottom of a disposable foil roasting pan with cornmeal. Turn dough onto a floured surface. Knead gently 6 to 8 times; shape into a 6-in. round loaf. Place in prepared pan; dust top with remaining 1 tablespoon flour. Cover pan with plastic wrap; let rise at room temperature until dough expands to a 7½-in. loaf, about 1¼ hours.

5. Preheat oven to 500°. Using a sharp knife, make a slash (¼ in. deep) across top of loaf. Cover pan tightly with foil. Bake on lowest oven rack 25 minutes.

6. Reduce oven setting to 450°. Remove foil; bake bread 25-30 minutes longer or until deep golden brown. Remove loaf to a wire rack to cool.

FOR CHEDDAR CHEESE BREAD

Prepare dough as directed. After refrigerating dough overnight, knead in 4 ounces diced sharp cheddar cheese before shaping.

FOR RUSTIC CRANBERRY & ORANGE BREAD

Prepare dough as directed. After refrigerating dough overnight, knead in 1 cup dried cranberries and 4 teaspoons grated orange peel before shaping.

FOR GARLIC & OREGANO BREAD

Prepare dough as directed. After refrigerating dough overnight, microwave ½ cup peeled and quartered garlic cloves with ¼ cup 2% milk on high for 45 seconds. Drain garlic, discarding milk; knead garlic and 2 tablespoons minced fresh oregano into dough before shaping.





Roasted Butternut Squash & Rice Salad

I originally made this salad for my son's flag football team.
The boys always loved it, and the recipe made enough to serve an entire football team!

—DOLORES DEIFEL MUNDELEIN, IL

PREP: 25 MIN. + CHILLING • **COOK:** 25 MIN. + COOLING • **MAKES:** 12 SERVINGS (¾ CUP EACH)

- 3 tablespoons brown sugar
- 3 tablespoons balsamic vinegar
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- 1 medium butternut squash (2½-3 pounds), peeled and cut into ¾-inch cubes
- 2 cups uncooked jasmine rice
- 2 large sweet red peppers, cut into ¾-inch pieces
- 1 cup pine nuts, toasted
- 6 green onions, thinly sliced
- 3 tablespoons snipped fresh dill
- 3 tablespoons coarsely chopped fresh parsley

DRESSING

- ½ cup olive oil
- 3 tablespoons red wine vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon pepper

1. Preheat oven to 425°. In a large bowl, combine brown sugar, balsamic vinegar, oil and salt. Add squash; toss to coat. Transfer to a greased, foil-lined 15x10x1-in. baking pan. Bake 25-30 minutes or until tender, stirring occasionally. Cool completely.

2. Meanwhile, cook rice according to package directions. Remove from heat; cool completely.

3. In a large bowl, combine red peppers, pine nuts, green onions, dill, parsley, squash and rice. In a small bowl, whisk dressing ingredients. Pour over salad; toss to coat. Serve at room temperature. Cover and refrigerate leftovers.

NOTE *To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes, or cook in a skillet over low heat until lightly browned, stirring occasionally.*

Turkey Sausage, Butternut & Kale Soup

Kale and butternut squash are two of my favorite fall veggies. This recipe combines them into a warm and comforting soup. If you love sweet potatoes, sub them for the squash.

—LAURA KOCH LINCOLN, NE

PREP: 20 MIN. • **COOK:** 30 MIN.
MAKES: 10 SERVINGS (2½ QUARTS)

- 1 package (19½ ounces) Italian turkey sausage links, casings removed**
- 1 medium butternut squash (about 3 pounds), peeled and cubed**
- 2 cartons (32 ounces each) reduced-sodium chicken broth**
- 1 bunch kale, trimmed and coarsely chopped (about 16 cups)**
- ½ cup shaved Parmesan cheese**

- 1.** In a stockpot, cook sausage over medium heat 8-10 minutes or until no longer pink, breaking into crumbles.
- 2.** Add squash and broth; bring to a boil. Gradually stir in kale, allowing it to wilt slightly between additions. Return to a boil. Reduce heat; simmer, uncovered, 15-20 minutes or until vegetables are tender. Top servings with cheese.



Check out the Herbed Corn Saute recipe in the Bountiful Sides & Condiments chapter.

Spinach Gorgonzola Salad

You can serve the vinaigrette warm if you prefer: Before drizzling over the salad, heat it in the microwave on high for about 30 seconds.

—TRISHA KRUSE EAGLE, ID

START TO FINISH: 15 MIN. • **MAKES:** 12 SERVINGS (1 CUP EACH)

- $\frac{1}{4}$ cup olive oil
- 3 tablespoons balsamic vinegar
- 2 tablespoons honey mustard
- 1 tablespoon reduced-sodium soy sauce
- 2 teaspoons ketchup
- 1 teaspoon sugar
- $\frac{1}{2}$ teaspoon garlic salt

SALAD

- 2 packages (6 ounces each) fresh baby spinach
- 1 medium red onion, thinly sliced
- 6 hard-cooked eggs, sliced
- $1\frac{1}{2}$ cups (6 ounces) crumbled Gorgonzola cheese

In a small bowl, whisk the first seven ingredients until blended. In a large bowl, combine spinach and onion. Add the dressing; toss to coat. Top with eggs and cheese. Serve immediately.

Rosemary Cheddar Muffins

My 96-year-old stepmother gave me this recipe many years ago. We have enjoyed these biscuitlike muffins ever since. You might not even need butter!

—**BONNIE STALLINGS** MARTINSBURG, WV

START TO FINISH: 25 MIN.

MAKES: 1 DOZEN

- 2 cups self-rising flour**
- $\frac{1}{2}$ cup shredded sharp cheddar cheese**
- 1 tablespoon minced fresh rosemary or**
1 teaspoon dried rosemary, crushed
- $1\frac{1}{4}$ cups 2% milk**
- 3 tablespoons mayonnaise**

1. Preheat oven to 400°. In a large bowl, combine flour, cheese and rosemary. In another bowl, combine milk and mayonnaise; stir into dry ingredients just until moistened. Spoon into 12 greased muffin cups.

2. Bake 8-10 minutes or until lightly browned and toothpick inserted in muffin comes out clean. Cool 5 minutes before removing from pan to a wire rack. Serve warm.





Pumpkin Soup with Sourdough Sage Croutons

We love soup in our home, and I'm a big fan of cream-style soups. This Thanksgiving-inspired dish has all the traditional aromas that fill the air during the holiday season. You could also make this with butternut squash if you prefer.

—JENNIFER TIDWELL FAIR OAKS, CA

PREP: 35 MIN. • **COOK:** 30 MIN. • **MAKES:** 10 SERVINGS (2½ QUARTS, 2 CUPS CROUTONS, ½ CUP SWEET CREAM)

- 1 large onion, chopped
- 2 medium carrots, thinly sliced
- 3 tablespoons olive oil
- 9 cups cubed fresh pumpkin
- 3 cans (14½ ounces each) chicken broth
- 2 tablespoons minced fresh sage
- 1½ teaspoons garlic powder
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon ground nutmeg

SWEET CREAM

- 1 package (3 ounces) cream cheese, softened
- ¾ cup 2% milk

- 2 tablespoons confectioners' sugar

CROUTONS

- 3 slices sourdough bread, cubed
- 2 tablespoons olive oil
- 2 tablespoons butter, melted
- 2 tablespoons minced fresh sage

1. In a Dutch oven, saute onion and carrots in oil for 5 minutes. Add pumpkin; cook 5-6 minutes longer. Stir in the broth, sage, garlic powder, salt, pepper and nutmeg; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until pumpkin is tender.
2. Cool slightly. In a blender, process soup in batches until smooth. Return all to pan and heat through.
3. For sweet cream, combine ingredients until smooth. For croutons, place bread in a small bowl; drizzle with oil and butter. Sprinkle with sage and toss to coat. Transfer to a small skillet; cook and stir over medium heat for 4-6 minutes or until lightly toasted.
4. Garnish servings with sweet cream and croutons.

Sweet Potato Salad with Orange Dressing

For a lovely side dish that goes well with almost any entree, try this delightful salad. The sweet potatoes, fruit and nuts tossed in a citrusy dressing are a favorite in my home.

—MARIE RIZZIO INTERLOCHEN, MI

PREP: 25 MIN. • **COOK:** 15 MIN.
MAKES: 10 SERVINGS

- 2 pounds medium sweet potatoes, peeled and cubed (about 6 cups)**
- 1 cup fat-free mayonnaise**
- 2 tablespoons orange juice**
- 1 tablespoon honey**
- 1½ teaspoons grated orange peel**
- 1½ teaspoons minced fresh gingerroot**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 1 medium Granny Smith apple, peeled and chopped**
- 1 cup finely chopped fennel bulb**
- ½ cup dried cranberries**
- ½ cup chopped pecans, toasted**
- ½ cup chopped walnuts, toasted**

1. Place sweet potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or just until tender. Drain.

2. Meanwhile, in a large bowl, mix mayonnaise, orange juice, honey, orange peel, ginger, salt and pepper. Stir in apple, fennel, cranberries, pecans and walnuts. Add sweet potatoes; toss gently to coat. Serve warm or refrigerate, covered, and serve cold.



Garden Herb Drop Biscuits

Since we live in military housing, we usually doesn't have much yard space for a garden. We decided to purchase our own fifth-wheel travel trailer that stays in a park, so now I have herbs and vegetables growing anywhere I can put them! I like using my veggies and herbs in new dishes, and this one was especially great.

—DREAMA CRUMP HEPHIZBAH, GA

PREP: 20 MIN. • **BAKE:** 15 MIN. • **MAKES:** 1 DOZEN

- 2½ cups** biscuit/baking mix
- 1 cup (4 ounces)** shredded cheddar cheese
- 2 green onions**, finely chopped
- 1 tablespoon** minced fresh parsley or
1 teaspoon dried parsley flakes
- 1 tablespoon** minced fresh basil or
1 teaspoon dried basil
- 2 teaspoons** minced fresh oregano or
½ teaspoon dried oregano

- ½ teaspoon** sugar
- ¼ teaspoon** garlic powder
- ½ cup plus 1 tablespoon** 2% milk,
divided
- ½ cup** sour cream
- 2 teaspoons** spicy brown mustard
- 1 large** egg

1. Preheat oven to 425°. In a large bowl, mix the first eight ingredients. In a small

bowl, whisk ⅔ cup milk, sour cream and mustard until blended. Add to baking mix mixture; stir just until moistened.

2. Drop by ¼ cupfuls 2 in. apart onto a greased baking sheet. In a small bowl, whisk egg with remaining milk; brush over tops. Bake 12-14 minutes or until golden brown. Serve warm.

Harvest Salad with Lime-Curry Dressing

A friend gave me this salad recipe to help me impress my husband who loves citrus. We serve the dressing over greens we harvest from our garden. The lime and curry make a fantastic pairing.

—RACHEL MUILENBURG PRINEVILLE, OR

PREP: 25 MIN. + CHILLING

MAKES: 12 SERVINGS (1½ CUPS EACH)

- ½ cup plain yogurt
- ½ cup mayonnaise
- 3 tablespoons lime juice
- 2 tablespoons honey
- 1½ teaspoons grated lime peel
- 1½ teaspoons curry powder
- 1 bunch romaine lettuce, torn (about 15 cups)
- 1 bunch red leaf lettuce, torn (about 12 cups)
- 2 celery ribs, diagonally sliced
- 1 large apple, cut into ½-inch pieces
- 1 medium pear, cut into ½-inch pieces
- ¾ cup raisins
- ½ cup chopped pecans, toasted

1. In a small bowl, whisk the first six ingredients until blended. Refrigerate, covered, at least 1 hour to allow the flavors to blend.
2. In a large bowl, combine remaining ingredients. Pour dressing over salad and toss to coat; serve immediately.



Dazzling Desserts



Contest-Winning German Chocolate Pie

Thanksgiving dinner at our house averages 25 guests and a dozen different pies. This particular pie resembles a luscious German chocolate cake.

—DEBBIE CLAY FARMINGTON, NM

PREP: 40 MIN. + CHILLING
BAKE: 30 MIN. + COOLING
MAKES: 8 SERVINGS

**Pastry for single-crust pie
(9 inches)**

FILLING

- 4 ounces German sweet chocolate, chopped
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup sugar
- 3 tablespoons cornstarch
- $1\frac{1}{2}$ cups whole milk
- 2 egg yolks

TOPPING

- $\frac{3}{4}$ cup evaporated milk
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup butter, cubed
- 1 egg, lightly beaten
- $1\frac{1}{2}$ cups flaked coconut, toasted
- $\frac{1}{2}$ cup chopped pecans, toasted

1. Preheat oven to 400°. On a lightly floured surface, roll pastry dough to a $\frac{1}{8}$ -in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to $\frac{1}{2}$ in. beyond rim of plate; flute edge.

2. Line unpricked pastry with a double thickness of foil. Fill with pie weights, dried beans or uncooked rice. Bake 25 minutes. Remove foil and weights; bake 4-6 minutes longer or until golden brown. Cool on a wire rack.

3. For filling, in a microwave, melt chocolate and butter; stir until smooth.

Stir in vanilla. In a small heavy saucepan, mix sugar and cornstarch. Whisk in whole milk. Cook and stir over medium heat until thickened and bubbly. Reduce heat to low; cook and stir 2 minutes longer. Remove from heat.

4. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat. Stir in chocolate mixture. Pour into crust.

5. For topping, in a small saucepan, combine evaporated milk, sugar and butter. Cook and stir until butter is melted and mixture just comes to a boil. Remove from heat.

6. In a small bowl, whisk a small amount of hot mixture into egg; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat. Stir in coconut and pecans. Pour over filling.

7. Cool pie 30 minutes on a wire rack. Refrigerate, covered, until cold, at least 3 hours.

PASTRY FOR SINGLE-CRUST PIE (9 INCHES) Combine $1\frac{1}{4}$ cups all-purpose flour and $\frac{1}{4}$ teaspoon salt; cut in $\frac{1}{2}$ cup cold butter until crumbly. Gradually add 3-5 tablespoons ice water, tossing with a fork until dough holds together when pressed. Wrap in plastic wrap and refrigerate 1 hour.





Glazed Apple-Maple Blondies

My 6-year-old son and I conjured up this recipe to use the last of the apples we picked at the local orchard. For an extra treat, serve warm with a dollop of sweetened whipped cream.

—HEATHER BATES ATHENS, ME

PREP: 25 MIN. • **BAKE:** 25 MIN. + COOLING • **MAKES:** 2 DOZEN

- 1½ cups packed brown sugar**
- ½ cup butter, melted and cooled**
- ½ cup maple syrup**
- 2 teaspoons vanilla extract**
- 2 large eggs**
- 2 cups all-purpose flour**
- ¾ teaspoon salt**
- ¾ teaspoon baking soda**
- 3 cups chopped peeled apples (about 3 medium)**

GLAZE

- ¼ cup butter, cubed**
- ½ cup maple syrup**
- ¼ cup packed brown sugar**

- 1.** Preheat oven to 350°. Line a 13x9-in. baking pan with parchment paper, letting ends extend up sides.
- 2.** In a large bowl, beat brown sugar, melted butter, syrup and vanilla until blended. Beat in eggs. In another bowl, whisk flour, salt and baking soda; gradually beat into brown sugar mixture. Stir in apples (batter will be thick).
- 3.** Transfer to prepared pan. Bake 25-30 minutes or until golden brown and a toothpick inserted in center comes out with moist crumbs.

- 4.** Meanwhile, in a small saucepan, melt butter over medium-low heat; stir in syrup and brown sugar. Bring to a boil over medium heat; cook and stir 2-3 minutes or until slightly thickened. Remove from heat; cool slightly.
- 5.** Pour the glaze over warm blondies. Cool completely in pan on a wire rack. Cut into bars.

Coconut Pecan Pie

We top this sweet pie with sliced bananas, whipped cream and more sliced bananas. It's based on a recipe my mom got from a pot holder she bought at the Patti's 1880s Settlement in Grand Rivers, Kentucky.

—JENNIFER CHOISSER PADUCAH, KY

PREP: 15 MIN. • **BAKE:** 25 MIN. + COOLING
MAKES: 8 SERVINGS

Pastry for single-crust pie (9 inches)

- 7 large egg whites
- 1½ cups sugar
- 1½ cups flaked coconut
- 1½ cups graham cracker crumbs
- 1½ cups chopped pecans
- Whipped cream

1. Preheat oven to 325°. On a lightly floured surface, roll dough to a ⅛-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to ½ in. beyond rim of plate; flute edge.

2. In a large bowl, combine egg whites, sugar, coconut, cracker crumbs and pecans. Pour into pastry shell. Bake 25-30 minutes or until set. Cool on a wire rack. Serve with whipped cream.

PASTRY FOR SINGLE-CRUST PIE (9 INCHES) Combine 1¼ cups all-purpose flour and ¼ teaspoon salt; cut in ½ cup cold butter until crumbly. Gradually add 3-5 tablespoons ice water, tossing with a fork until dough holds together when pressed. Wrap in plastic wrap and refrigerate 1 hour.



Tom Turkeys

With a little prep work by Mom or Dad, these make a great before- or after-dinner craft project for the kids to enjoy.

—TASTE OF HOME TEST KITCHEN

PREP: 30 MIN. • **COOK:** 5 MIN. + COOLING • **MAKES:** 26 TURKEYS

- 1 package (12 ounces) semisweet chocolate chips**
- 1 package (11 ounces) candy corn**
- 52 fudge-striped cookies**
- $\frac{1}{4}$ cup butter, cubed**
- 4 cups miniature marshmallows**
- 6 cups crisp rice cereal**
- 52 white confetti sprinkles**

1. In a microwave, melt chocolate chips; stir until smooth. For tails, use a dab of chocolate to attach five candy corns to

the chocolate side of half of the cookies in a fan shape; refrigerate until set.

2. In a large saucepan, melt butter. Add marshmallows; stir over low heat until melted. Stir in cereal. Cool for 10 minutes. With buttered hands, form cereal mixture into 1½-in. balls.

3. Remelt the chocolate if necessary. Using chocolate, attach the cereal balls to the chocolate side of the remaining cookies. Position tails perpendicular to the base cookies; attach with chocolate.

Refrigerate until set.

4. For feet, cut off white tips from 52 candy corns; discard tips. Attach the feet to base cookies with chocolate. Attach one candy corn to each cereal ball for heads.

5. With a toothpick dipped in chocolate, attach two confetti sprinkles to each head. Using chocolate, dot each sprinkle to make pupils. Let stand until set. Store in an airtight container.

Cranberry Bars with Cream Cheese Frosting

When I place a pan of these bars in the teachers' lounge and come back after the last bell, the pan is always empty. White chocolate chips and cranberries make them impossible to pass by.

—MIRELLA HACKETT CHANDLER, AZ

PREP: 30 MIN. • **BAKE:** 25 MIN. + COOLING
MAKES: 4 DOZEN

- $\frac{3}{4}$ cup butter, softened
- 1 cup sugar
- 2 eggs
- $\frac{3}{4}$ cup sour cream
- $\frac{1}{2}$ teaspoon almond extract
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup white baking chips
- 1 cup dried cranberries
- $\frac{1}{2}$ cup chopped walnuts

FROSTING

- 2 packages (8 ounces each) cream cheese, softened
- $\frac{1}{4}$ cup butter, softened
- 1 teaspoon vanilla extract
- 2 cups confectioners' sugar
- $\frac{1}{2}$ cup dried cranberries, chopped

1. Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Gradually beat in eggs, sour cream and extracts. In a small bowl, whisk flour, baking powder and salt; gradually beat into creamed mixture. Fold in baking chips, cranberries and walnuts. Spread into a greased 15x10x1-in. baking pan.

2. Bake 25-30 minutes or until a toothpick inserted in the center comes



out clean. Cool completely in pan on a wire rack.

3. For frosting, in a small bowl, beat cream cheese, butter and vanilla until

smooth. Beat in confectioners' sugar; spread over top. Sprinkle with the cranberries. Cut into bars or triangles. Refrigerate leftovers.



Butternut-Sweet Potato Pie

If you're looking for a memorable dessert, this custard-like pie will be hard to forget. It's super-easy to put together and slices like a dream.

—MARY ANN DELL PHOENIXVILLE, PA

PREP: 15 MIN. • **BAKE:** 50 MIN. + COOLING • **MAKES:** 8 SERVINGS

Pastry for single-crust pie (9 inches)

- 4 eggs
- 1½ cups half-and-half cream
- 1 cup mashed cooked butternut squash
- 1 cup mashed cooked sweet potato (about 1 medium)
- ½ cup honey
- 1 tablespoon all-purpose flour
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- Dash ground cloves
- Whipped cream, optional

- 1.** Preheat oven to 375°. On a lightly floured surface, roll pastry dough to a ⅛-in.-thick circle; transfer to a 9-in. deep-dish pie plate. Trim pastry to ½ in. beyond rim of plate; flute edge.
- 2.** In a large bowl, whisk eggs, cream, squash, sweet potato, honey, flour, salt and spices. Pour into pastry shell.
- 3.** Bake 50-60 minutes or until a knife inserted near the center comes out clean. Cover edge loosely with foil during the last 15 minutes if needed to prevent overbrowning. Remove foil. Cool on a wire rack; serve within 2 hours or

refrigerate and serve cold. If desired, top with whipped cream.

PAstry FOR SINGLE-CRUST PIE (9 INCHES) *Combine 1¼ cups all-purpose flour and ¼ teaspoon salt; cut in ½ cup cold butter until crumbly. Gradually add 3-5 tablespoons ice water, tossing with a fork until dough holds together when pressed. Wrap in plastic wrap and refrigerate 1 hour.*

Pumpkin-Cream Cheese Ice Cream

Everyone loves a pumpkin-flavored cheesecake, but we decided to make a cool and creamy ice-cream version. Yum!

—TASTE OF HOME TEST KITCHEN

PREP: 30 MIN. + FREEZING

MAKES: ABOUT 1 QUART

- 2 cups heavy whipping cream, divided**
- 1 package (8 ounces) cream cheese, cubed**
- $\frac{3}{4}$ cup packed brown sugar, divided**
- 5 egg yolks**
- 1 teaspoon salt**
- 1 teaspoon ground cinnamon**
- $\frac{1}{2}$ teaspoon ground ginger**
- $\frac{1}{2}$ teaspoon ground nutmeg**
- 1 cup canned pumpkin**
- 1 teaspoon vanilla extract**

1. In a large heavy saucepan, heat $1\frac{1}{2}$ cups cream, cream cheese and $\frac{1}{2}$ cup brown sugar until bubbles form around sides of pan. Meanwhile, in a small bowl, whisk the egg yolks, salt, spices and the remaining cream and brown sugar. Whisk a small amount of hot mixture into the eggs. Return all to the pan, whisking constantly.

2. Cook and stir over low heat until mixture is thickened and coats the back of a spoon. Quickly strain through a fine-mesh sieve into a bowl; place in ice water and stir for 2 minutes. Whisk in pumpkin and vanilla. Continue to whisk until completely cooled.

3. Fill cylinder of ice cream freezer two-thirds full; freeze according to the manufacturer's directions. When ice cream is frozen, transfer to a freezer container; freeze for 2-4 hours before serving.

Start a new tradition this Thanksgiving—introduce refreshing pumpkin ice cream to your feast.



Cranberry-Walnut Cake with Butter Sauce

Tired of plain ol' cakes? Give this recipe a shot! Cranberry-lovers will definitely like it because the cake is tart, but the warm butter sauce creates the ideal balance of sweet and sour. Pour the sauce over the cake just before serving.

—KATIE KAHRE DULUTH, MN

PREP: 25 MIN. • **BAKE:** 30 MIN. + COOLING • **MAKES:** 15 SERVINGS (2 CUPS SAUCE)

- 3 tablespoons butter, softened
- 1 cup sugar
- $\frac{1}{2}$ cup water
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{2}$ cup evaporated milk
- 1 package (12 ounces) fresh or frozen cranberries
- 1 cup chopped walnuts

SAUCE

- 2 cups sugar
- 1 cup butter, cubed

- $\frac{1}{4}$ cup evaporated milk
- 1 teaspoon vanilla extract

1. Preheat oven to 375°. Grease a 13x9-in. baking pan.
2. In a large bowl, beat the butter and sugar until crumbly, about 2 minutes. Gradually beat in water. In another bowl, whisk the flour, baking powder and salt; add to butter mixture alternately with milk, beating well after each addition. Fold in cranberries and walnuts (batter will be thick).

3. Spread into prepared pan. Bake 30-35 minutes or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack.
4. Meanwhile, in a small saucepan, combine the sauce ingredients; bring to a boil over medium heat, stirring constantly to dissolve sugar. Serve cake with warm sauce.

Sour Cream Pumpkin Pie

This is traditional pumpkin pie—with a twist! I like the zesty orange taste of the sour cream topping paired with the pumpkin custard. When I serve this pie, it's quick to disappear!

—JOAN BINGHAM CORNWALL, VERMONT

PREP: 15 MIN. • **BAKE:** 45 MIN. + COOLING
MAKES: 8 SERVINGS

Pastry for single-crust pie (9 inches)

- 2 eggs
- 1 can (15 ounces) solid-pack pumpkin
- 1 can (14 ounces) sweetened condensed milk
- 2½ teaspoons grated orange peel, divided
- 2 teaspoons pumpkin pie spice
- ½ teaspoon salt
- 1¼ cups sour cream
- 2 tablespoons sugar
- 2 teaspoons thawed orange juice concentrate

1. Preheat oven to 425°. On a lightly floured surface, roll pastry dough to a ⅞-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to ½ in. beyond rim of plate; flute edge. Refrigerate while preparing filling.

2. In a bowl, whisk eggs, pumpkin, milk, 2 teaspoons orange peel, pie spice and salt until well blended. Pour into pastry. Bake on a lower oven rack 15 minutes. Reduce oven setting to 350°; bake 25-30 minutes longer or until a knife inserted near the center comes out clean.

3. In a small bowl, mix sour cream, sugar, orange juice concentrate and remaining orange peel; spread evenly over filling. Bake 5 minutes longer or until set. Cool on a wire rack; serve or refrigerate within 2 hours.

PASTRY FOR SINGLE-CRUST PIE

(9 INCHES) Combine 1¼ cups all-purpose flour and ¼ teaspoon salt; cut in



½ cup cold butter until crumbly. Gradually add 3-5 tablespoons ice water, tossing with a fork until dough holds

together when pressed. Wrap in plastic wrap and refrigerate 1 hour.

BONUS: Turkey Day Leftovers



Turkey Enchiladas Verdes

Planning a fiesta night? These authentic-tasting enchiladas in spicy green sauce will please the whole family, so you'll be thankful for turkey leftovers.

—KARYN POWER ARLINGTON, TX

PREP: 45 MIN. • **BAKE:** 30 MIN.
MAKES: 16 SERVINGS

- 32 corn tortillas (6 inches)
- $\frac{1}{3}$ cup plus 1 tablespoon canola oil, divided
- 1 medium onion, chopped
- 3 cups cubed cooked turkey
- 1 can (14½ ounces) Mexican diced tomatoes, undrained
- 1 tablespoon chopped pickled jalapeno slices
- 1 envelope taco seasoning
- 1 teaspoon ground cumin
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon dried basil
- 3 cans (10 ounces each) green enchilada sauce
- 1 can (10½ ounces) condensed cream of chicken soup, undiluted
- 3 cups (12 ounces) shredded Monterey Jack cheese, divided
- Sour cream and additional pickled jalapeno slices, optional

1. In a large skillet, fry tortillas in batches, using $\frac{1}{3}$ cup oil, for 5 seconds on each side or until golden. Drain on paper towels.
2. In the same skillet, saute onion in remaining oil until tender. Stir in turkey, tomatoes, jalapenos, taco seasoning, cumin, oregano and basil; heat through.
3. Combine the enchilada sauce and soup. Spread $\frac{1}{2}$ cup mixture into each of two 13x9-in. baking dishes. Place 2 tablespoons turkey mixture down the center of each tortilla; top with

- 1 tablespoon cheese. Roll up and place seam side down in prepared dishes. Pour remaining sauce over the top.
4. Cover and bake at 350° for 25-30 minutes or until heated through. Uncover; sprinkle with remaining

cheese. Bake 5 minutes longer or until cheese is melted. Garnish with sour cream and additional jalapenos if desired.





Turkey with Curried Cream Sauce

Give turkey a brand-new spin with classic Indian spices. My version is pretty mild, but if you're in the mood for a spicier version, add extra curry and a shake or two of cayenne pepper. This dish disappears fast, no matter who's at the table.

—LORI LOCKREY SCARBOROUGH, ON

START TO FINISH: 30 MIN. • **MAKES:** 3 SERVINGS

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- ½ teaspoon curry powder
- 1 cup chicken broth
- ¾ cup 2% milk
- 2 teaspoons canola oil
- 1 small yellow summer squash, sliced
- 1 small zucchini, sliced
- ¾ small onion, thinly sliced
- 2 cups cubed cooked turkey breast
- ¾ teaspoon grated lemon peel
- Hot cooked rice
- 3 tablespoons chopped cashews

1. In a small saucepan, melt butter over medium heat. Stir in flour and curry powder until smooth; gradually whisk in the broth and milk. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened. Remove from heat; set aside.

2. In a large skillet, heat the oil over medium-high heat. Add squash, zucchini and onion; cook and stir until tender. Add turkey, lemon peel and reserved sauce; heat through. Serve with rice; sprinkle with cashews.

TURKEY WITH ITALIAN CREAM SAUCE

Substitute ½ teaspoon dried basil and ¼ teaspoon dried oregano for the curry powder. Substitute hot cooked fettuccine for the rice and chopped Italian parsley for the cashews.

Turkey Tetrazzini

What a great way to use up extra turkey! This casserole bakes up delicious and bubbly for a wonderful main course.

—AUDREY THIBODEAU GILBERT, AZ

PREP: 25 MIN. • **BAKE:** 50 MIN.
MAKES: 8-10 SERVINGS

- 1 package (1 pound) linguine
- 6 tablespoons butter
- 6 tablespoons all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon pepper
- ⅛ teaspoon cayenne pepper
- 3 cups chicken broth
- 1 cup heavy whipping cream
- 4 cups cubed cooked turkey
- 1 cup sliced fresh mushrooms
- 1 jar (4 ounces) diced pimientos, drained
- ⅔ cup chopped fresh parsley
- 4 to 5 drops hot pepper sauce
- ⅔ cup grated Parmesan cheese

- 1.** Cook pasta according to package directions. In a large saucepan, melt butter over medium heat. Stir in the flour, salt, pepper and cayenne until smooth. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in cream.
- 2.** Drain linguine; add 2 cups sauce and toss to coat. Transfer to a greased 13x9-in. baking dish. Make a well in center of pasta, making a space about 6x4 in.
- 3.** To the remaining sauce, add the turkey, mushrooms, pimientos, parsley and pepper sauce; mix well. Pour into center of dish. Sprinkle with cheese.
- 4.** Cover and bake at 350° for 30 minutes. Uncover; bake 20-30 minutes longer or until bubbly and heated through.



Mashed Potato-Turkey Chimis

Bet you've never had a chimichanga quite like this! A homemade sauce of pumpkin puree and chipotle peppers gives these savory chimis a spicy-sweet finish.

—SHERRI GORDON OLMSTED FALLS, OH

PREP: 30 MIN. • **BAKE:** 35 MIN. • **MAKES:** 12 SERVINGS

- 4 medium potatoes, peeled and cut into ½-inch cubes**
- ¾ cup butter, cubed**
- ¾ cup half-and-half cream**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 4 cups cubed cooked turkey breast**
- 2 cups (8 ounces) shredded Monterey Jack cheese**
- 12 flour tortillas (8 inches), warmed**
- 5 tablespoons butter, melted**
- CHIPOTLE PUMPKIN SAUCE**
- 1 cup canned pumpkin**

- 1 teaspoon minced chipotle pepper in adobo sauce**
- 1 cup salsa**
- ½ cup shredded Parmesan cheese**
- ½ cup heavy whipping cream**

- 1.** Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain.
- 2.** Mash potatoes with butter, cream, salt and pepper. Stir in the turkey and cheese.

- 3.** Brush tortillas with melted butter. Place ⅔ cup potato mixture down the center of each tortilla. Fold sides and ends over filling and roll up. Place seam side down in two greased 13x9-in. baking dishes. Brush with leftover melted butter.
- 4.** Bake, uncovered, at 375° for 35-40 minutes or until edges are lightly browned.
- 5.** In a small saucepan, combine the sauce ingredients; heat through (do not boil). Drizzle over chimichangas before serving.

Turkey Cordon Bleu Casserole

We love everything about traditional cordon bleu, and this variation is so easy to make. It's a tasty way to enjoy those Thanksgiving leftovers.

—KRISTINE BLAUERT WABASHA, MN

PREP: 20 MIN. • **BAKE:** 25 MIN.
MAKES: 8 SERVINGS

- 2 cups uncooked elbow macaroni
- 2 cans (10½ ounces each) condensed cream of chicken soup, undiluted
- ¾ cup 2% milk
- ¾ cup grated Parmesan cheese
- 1 teaspoon prepared mustard
- 1 teaspoon paprika
- ½ teaspoon dried rosemary, crushed
- ½ teaspoon garlic powder
- ½ teaspoon rubbed sage
- 2 cups cubed cooked turkey
- 2 cups cubed fully cooked ham
- 2 cups (8 ounces) shredded part-skim mozzarella cheese
- ¾ cup crushed Ritz crackers

1. Preheat oven to 350°. Cook macaroni according to package directions.

2. Meanwhile, in a large bowl, whisk soup, milk, Parmesan cheese, mustard and seasonings. Stir in turkey, ham and mozzarella cheese.

3. Drain macaroni; add to soup mixture and toss to combine. Transfer to eight greased 8-oz. ramekins. Sprinkle with crushed crackers. Bake, uncovered, 25-30 minutes or until bubbly.

FREEZE OPTION *Cover and freeze unbaked casserole. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake as directed, increasing time as necessary to heat through and for a thermometer inserted in center to read 165°.*





Momma's Turkey Stew With Dumplings

My mother used to make turkey stew every year after Thanksgiving. It really celebrates the natural flavors of good, simple ingredients. To this day, it's one of my favorite meals.

—STEPHANIE RABBITT-SCHAPP CINCINNATI, OH

PREP: 20 MIN. • **COOK:** 6½ HOURS • **MAKES:** 6 SERVINGS

3 cups shredded cooked turkey
1 large sweet onion, chopped
1 large potato, peeled and cubed
2 large carrots, chopped
2 celery ribs, chopped
2 bay leaves
1 teaspoon salt
½ teaspoon poultry seasoning
½ teaspoon dried thyme
½ teaspoon pepper
1 carton (32 ounces) chicken broth
½ cup cold water

3 tablespoons cornstarch
½ cup frozen corn, thawed
½ cup frozen peas, thawed
1 cup biscuit/baking mix
½ cup 2% milk

1. In a 6-qt. slow cooker, combine the first 10 ingredients; stir in broth. Cover and cook on low for 6-7 hours.
2. Remove bay leaves. In a small bowl, mix water and cornstarch until smooth; stir into turkey mixture. Add corn and

peas. Cover and cook on high until mixture reaches a simmer.

3. Meanwhile, in a small bowl, mix baking mix and milk just until moistened. Drop by rounded tablespoonfuls on top of simmering liquid. Reduce heat to low; cover and cook for 20-25 minutes or until a toothpick inserted in a dumpling comes out clean.

Turkey a la King with Rice

Whenever I have leftover turkey, I go right to this quick and versatile recipe. It's a nice change from the usual casseroles.

—PAT LEMKE BRANDON, WI

START TO FINISH: 30 MIN.

MAKES: 4 SERVINGS

- 2 tablespoons butter
- 1½ cups sliced fresh mushrooms
- 1 celery rib, chopped
- ¼ cup chopped onion
- ¼ cup chopped green pepper
- ¼ cup all-purpose flour
- 1 cup reduced-sodium chicken broth
- 1 cup fat-free milk
- 2 cups cubed cooked turkey breast
- 1 cup frozen peas
- ½ teaspoon salt
- 2 cups hot cooked rice

- 1.** In a large nonstick skillet, heat the butter over medium-high heat. Add mushrooms, celery, onion and pepper; cook and stir until tender.
- 2.** In a small bowl, mix flour and broth until smooth; stir into vegetable mixture. Stir in milk. Bring to a boil; cook and stir 1-2 minutes or until thickened. Add turkey, peas and salt; heat through. Serve with rice.

Switch up this recipe—instead of serving it on rice, try spooning the turkey mixture over noodles, biscuits or even toast!



TLC (Thanksgiving Leftover Casserole)

Give a second life to turkey, stuffing and vegetables by making this fabulous casserole. There's comfort in every bite...and tender, loving care!

—BARBARA LENTO HOUSTON, PA

PREP: 20 MIN. + STANDING • **BAKE:** 65 MIN. • **MAKES:** 8 SERVINGS

- 4 cups seasoned stuffing cubes
- 4 cups cubed cooked turkey
- 2 celery ribs, finely chopped
- 1 cup frozen peas
- 1 cup fresh or frozen cranberries
- ½ cup chopped sweet onion
- ¼ cup all-purpose flour
- 4 large eggs
- 3 cups 2% milk

- 1 can (8½ ounces) cream-style corn
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons butter
- ½ cup coarsely chopped pecans

1. Preheat oven to 350°. Layer first six ingredients in a greased 13x9-in. baking dish. In a large bowl, whisk flour, eggs and

milk until smooth. Add corn, salt and pepper; mix well. Pour over top; let stand 15 minutes. Dot with butter and sprinkle with pecans.

2. Cover and bake 35 minutes. Uncover and bake 30-35 minutes or until a knife inserted near the center comes out clean.

Turkey Mushroom Sandwich Bowls

My grandmother was an amazing cook. I've tried to re-create some of her magic here in these mushroom-packed sandwiches.

—ANGELA LEINENBACH
MECHANICSVILLE, VA

START TO FINISH: 30 MIN.
MAKES: 4 SERVINGS

- 4 French rolls
- $\frac{1}{4}$ cup butter, melted
- $1\frac{1}{2}$ cups sliced fresh mushrooms
- 1 medium onion, thinly sliced
- 2 tablespoons canola oil
- $\frac{1}{2}$ cup dry vermouth or chicken broth
- 2 tablespoons all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- $1\frac{1}{4}$ cups heavy whipping cream
- 4 cups cubed cooked turkey
- Minced fresh chives

1. Cut a $\frac{1}{2}$ -in. slice off the top of each roll; set aside tops. Hollow out centers, leaving $\frac{1}{4}$ -in. shells (discard removed bread or save for another use). Brush tops and inside of rolls with butter; place on a baking sheet. Bake at 325° for 10-15 minutes or until lightly browned.

2. Meanwhile, in a large skillet, saute mushrooms and onion in oil until tender. Add vermouth, stirring to loosen browned bits from pan. Bring to a boil; cook until liquid is almost evaporated. Combine the flour, salt, pepper and cream; stir until smooth. Stir into skillet; bring to a boil. Reduce heat; cook and stir for 1-2 minutes or until the sauce is thickened. Stir in turkey; heat through. Spoon into hollowed rolls; garnish with chives. Replace tops.



Taste of Home

Holiday

Thanksgiving general index

Look here for an index that lists recipes by type and main ingredient.

APPETIZERS & SNACKS

Apple, Pecan & Goat Cheese Pastries
Cranberry-Brie Tartlets
Pumpkin Mousse Dip
Spicy Pumpkin Fritters
Sugar-and-Spice Candied Nuts
Sweet Potato Crostini
Warm Cranberry Spread

APPLES

Apple, Pecan & Goat Cheese Pastries
Glazed Apple-Maple Blondies
Mulled Red Cider
Roast Pork Loin with Rosemary Applesauce

BACON

Loaded Smashed Potatoes

BARs

Cranberry Bars with Cream Cheese Frosting
Glazed Apple-Maple Blondies

BEVERAGES

Chai Tea
Mulled Red Cider

BREADS

Crusty Homemade Bread
Garden Herb Drop Biscuits
Rosemary Cheddar Muffins

BROCCOLI

Cheddar-Broccoli Casserole

CASSEROLES

Cheddar-Broccoli Casserole
TLC (Thanksgiving Leftover Casserole)
Turkey Cordon Bleu Casserole

CHEESE (also see Cream Cheese)

Apple, Pecan & Goat Cheese Pastries
Cheddar-Broccoli Casserole
Cranberry-Brie Tartlets
Loaded Smashed Potatoes
Mashed Potato-Turkey Chimis
Porcini Mac & Cheese
Rosemary Cheddar Muffins
Spinach Gorgonzola Salad
Turkey Cordon Bleu Casserole
Turkey Enchiladas Verdes
Warm Cranberry Spread

CHOCOLATE

Contest-Winning German Chocolate Pie
Tom Turkeys

COCONUT

Coconut Pecan Pie
Contest-Winning German Chocolate Pie

CONDIMENTS

Creamy Turkey Gravy
Fresh Ginger Cranberry Relish
Make-Ahead Turkey and Gravy

CORN

Herbed Corn Sauté

CRANBERRIES

Cranberry Bars with Cream Cheese Frosting
Cranberry-Brie Tartlets
Cranberry-Walnut Brussels Sprouts
Cranberry-Walnut Cake with Butter Sauce
Fresh Ginger Cranberry Relish
Turkey Puffs with Cranberry Cabernet Sauce
Warm Cranberry Spread

CREAM CHEESE

Cranberry Bars with Cream Cheese Frosting
Pumpkin-Cream Cheese Ice Cream
Pumpkin Mousse Dip
Pumpkin Soup with Sourdough Sage Croutons
Warm Cranberry Spread

DESSERTS (also see Bars; Pies)

Cranberry-Walnut Cake with Butter Sauce
Pumpkin-Cream Cheese Ice Cream
Tom Turkeys

FRUIT (also see specific kinds)

Harvest Salad with Lime-Curry Dressing

GINGER

Chai Tea
Fresh Ginger Cranberry Relish

HERBS

Company's Coming Turkey
Garden Herb Drop Biscuits
Herb Roasted Root Vegetables
Herbed Corn Sauté
No-Fuss Herb-Roasted Turkey & Stuffing
Roast Pork Loin with Rosemary Applesauce
Rosemary Cheddar Muffins

Sage-Pecan Butternut Squash Ravioli
Sage-Roasted Turkey & Corn Bread Stuffing

LETTUCE

Harvest Salad with Lime-Curry Dressing

LIME

Harvest Salad with Lime-Curry Dressing

MAIN DISHES

Company's Coming Turkey
Make-Ahead Turkey and Gravy
Mashed Potato-Turkey Chimis
No-Fuss Herb-Roasted Turkey & Stuffing
Porcini Mac & Cheese
Roast Pork Loin with Rosemary Applesauce
Sage-Pecan Butternut Squash Ravioli
Sage-Roasted Turkey & Corn Bread Stuffing
Tangerine-Glazed Turkey
TLC (Thanksgiving Leftover Casserole)
Turkey à la King with Rice
Turkey Cordon Bleu Casserole
Turkey Enchiladas Verdes
Turkey Mushroom Sandwich Bowls
Turkey Puffs with Cranberry Cabernet Sauce
Turkey Tetrazzini
Turkey with Curried Cream Sauce

MAPLE

Glazed Apple-Maple Blondies

MEATLESS

Porcini Mac & Cheese
Sage-Pecan Butternut Squash Ravioli

MUSHROOMS

Porcini Mac & Cheese
Turkey à la King with Rice
Turkey Mushroom Sandwich Bowls

NUTS

Apple, Pecan & Goat Cheese Pastries
Coconut Pecan Pie
Cranberry-Walnut Brussels Sprouts
Cranberry-Walnut Cake with Butter Sauce
Sage-Pecan Butternut Squash Ravioli
Sugar-and-Spice Candied Nuts

ORANGES & TANGERINES

Sweet Potato Salad with Orange Dressing
Tangerine-Glazed Turkey

PASTA

Porcini Mac & Cheese
Sage-Pecan Butternut Squash Ravioli
Turkey Cordon Bleu Casserole
Turkey Tetrazzini

PIES

Butternut-Sweet Potato Pie
Coconut Pecan Pie
Contest-Winning German Chocolate Pie
Sour Cream Pumpkin Pie

PORK & HAM

Roast Pork Loin with Rosemary Applesauce
Turkey Cordon Bleu Casserole

POTATOES

Butternut Squash & Potato Mash
Loaded Smashed Potatoes
Mashed Potato-Turkey Chimis

PUFF PASTRY

Apple, Pecan & Goat Cheese Pastries
Turkey Puffs with Cranberry Cabernet Sauce

PUMPKIN

Mashed Potato-Turkey Chimis
Pumpkin-Cream Cheese Ice Cream
Pumpkin Mousse Dip
Pumpkin Soup with Sourdough Sage Croutons
Sour Cream Pumpkin Pie
Spicy Pumpkin Fritters

RICE

Roasted Butternut Squash & Rice Salad
Turkey a la King with Rice

SALADS

Harvest Salad with Lime-Curry Dressing
Roasted Butternut Squash & Rice Salad
Spinach Gorgonzola Salad
Sweet Potato Salad with Orange Dressing

SIDE DISHES

Butternut Squash & Potato Mash
Cheddar-Broccoli Casserole
Cranberry-Walnut Brussels Sprouts
Green Beans with Yellow-Pepper Butter
Herb Roasted Root Vegetables
Herbed Corn Sauté
Loaded Smashed Potatoes

SOUPS & STEW

Momma's Turkey Stew With Dumplings
Pumpkin Soup with Sourdough Sage Croutons
Turkey Sausage, Butternut & Kale Soup

SPINACH

Spinach Gorgonzola Salad

SQUASH

Butternut Squash & Potato Mash
Butternut-Sweet Potato Pie
Roasted Butternut Squash & Rice Salad
Sage-Pecan Butternut Squash Ravioli
Turkey Sausage, Butternut & Kale Soup

SWEET POTATOES

Butternut-Sweet Potato Pie
Sweet Potato Crostini
Sweet Potato Salad with Orange Dressing

TORTILLAS

Mashed Potato-Turkey Chimis
Turkey Enchiladas Verdes

TURKEY & TURKEY SAUSAGE

Company's Coming Turkey
Make-Ahead Turkey and Gravy
Mashed Potato-Turkey Chimis
Momma's Turkey Stew With Dumplings
No-Fuss Herb-Roasted Turkey & Stuffing
Sage-Roasted Turkey & Corn Bread Stuffing
Tangerine-Glazed Turkey
TLC (Thanksgiving Leftover Casserole)
Turkey a la King with Rice
Turkey Cordon Bleu Casserole
Turkey Enchiladas Verdes
Turkey Mushroom Sandwich Bowls
Turkey Puffs with Cranberry Cabernet Sauce
Turkey Sausage, Butternut & Kale Soup
Turkey Tetrazzini
Turkey with Curried Cream Sauce

VEGETABLES (also see specific kinds)

Cranberry-Walnut Brussels Sprouts
Green Beans with Yellow-Pepper Butter
Herb Roasted Root Vegetables
Turkey Sausage, Butternut & Kale Soup

alphabetical index

Look here for a complete list of the recipes offered in this eBook.

A

Apple, Pecan & Goat Cheese Pastries

B

Butternut Squash & Potato Mash
Butternut-Sweet Potato Pie

C

Chai Tea
Cheddar-Broccoli Casserole
Coconut Pecan Pie
Company's Coming Turkey
Contest-Winning German Chocolate Pie
Cranberry Bars with Cream Cheese Frosting
Cranberry-Brie Tartlets
Cranberry-Walnut Brussels Sprouts
Cranberry-Walnut Cake with Butter Sauce
Creamy Turkey Gravy
Crusty Homemade Bread

F

Fresh Ginger Cranberry Relish

G

Garden Herb Drop Biscuits
Glazed Apple-Maple Blondies
Green Beans with Yellow-Pepper Butter

H

Harvest Salad with Lime-Curry Dressing
Herb Roasted Root Vegetables
Herbed Corn Sauté

L

Loaded Smashed Potatoes

M

Make-Ahead Turkey and Gravy
Mashed Potato-Turkey Chimis
Momma's Turkey Stew With Dumplings
Mulled Red Cider

N

No-Fuss Herb-Roasted Turkey & Stuffing

P

Porcini Mac & Cheese
Pumpkin-Cream Cheese Ice Cream
Pumpkin Mousse Dip
Pumpkin Soup with Sourdough Sage Croutons

R

Roast Pork Loin with Rosemary Applesauce
Roasted Butternut Squash & Rice Salad
Rustic Cranberry & Orange Bread

S

Sage-Pecan Butternut Squash Ravioli
Sage-Roasted Turkey & Corn Bread Stuffing
Sour Cream Pumpkin Pie
Spicy Pumpkin Fritters
Spinach Gorgonzola Salad
Sugar-and-Spice Candied Nuts
Sweet Potato Crostini
Sweet Potato Salad with Orange Dressing

T

Tangerine-Glazed Turkey
TLC (Thanksgiving Leftover Casserole)
Tom Turkeys
Turkey a la King with Rice
Turkey Cordon Bleu Casserole
Turkey Enchiladas Verdes
Turkey Mushroom Sandwich Bowls
Turkey Puffs with Cranberry Cabernet Sauce
Turkey Sausage, Butternut & Kale Soup
Turkey Tetrazzini
Turkey with Curried Cream Sauce

W

Warm Cranberry Spread